



Saint Louis University – Office of Risk Management

Outdoor Grilling & Cooking Guidelines

Scope

This applies to any University department, chartered Student Organizations or other recognized groups wanting to grill or cook outside as part of an event on Saint Louis University's campus or sponsored by Saint Louis University.

Guidelines

University departments and recognized student organizations that adhere to the procedures stated below can conduct outdoor grilling/cooking on campus. Prior approval must be granted from Event Services and Risk Management before any open flame grilling/cooking is allowed. Grilling/cooking must be conducted in designated approved areas on campus.

Departments to Notify

- Chartered Student Organizations or other recognized groups or departments will be required to notify the following departments two weeks prior to the scheduled event:
 1. Event Services - 314-977-6338
 - a. You must contact them to schedule the event.
 2. Department of Public Safety (DPS) – 314-977-3000
 3. Risk Management – 314-977-3952 or riskmgmt@health.slu.edu
 - a. The department or organization must provide the scope of the event, area, and safety precautions in place.
 - b. Risk Management to provide Waivers for participation.
 4. Facilities Services – Grounds Division
 - a. The Grounds Division must approve placement of cooking devices.



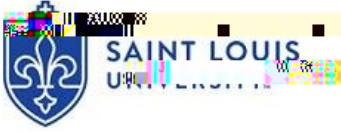
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- Long utensils should always be used to avoid burning yourself.
- Never attempt to relocate a grill once the fire has been lit or a grill that is hot.

Specific Safety Measures for Distinct Types of Grilling

- **Electrical Grill Safety:**
 1. Never immerse or expose cords, plug or heating elements in water or other liquid.
 2. Electric grills should not be used in the rain.
 3. Do not use electric grills near combustible or flammable materials.
 4. Visually inspect cord, plug and all connections for damage and wear prior to grilling. Do not use it if the grill shows any sign of wear.
 5. All knobs should be in the OFF position when unplugging or plugging the grill into the electrical outlet.
 6. Unplug the grill from the electrical outlet prior to cleaning or when not in use.
 7. To ensure protection against risk from shock, electrical grills should be connected to a ground fault circuit interrupter (GFCI).
- **Charcoal Grilling Safety:**
 1. Never use gasoline or kerosene to light a charcoal fire. Only liquid lighter fluid intended for charcoal starting may be used and should not be added to an already lit charcoal grill.
 2. Because charcoal produces carbon monoxide fumes, do not store charcoal grills indoors until charcoal is completely extinguished and disposed of.
 3. Charcoals should be given plenty of time to extinguish (minimum 48 hours). After permitting the coals sufficient time to cool, ash should be disposed of in a metal bucket. Do not dump ash on the grass, mulch, shrubbery or in a university trash receptacle as it can smolder and cause a fire.
 4. Keep water nearby for flare-ups.
 5. Use insulated flame-retardant mitts when handling any part of the grill.
- **Gas Grilling Safety:**
 - 1.



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8. Make certain that the propane tank has an over-